



## Model H6256 20 lb. Meat Smoker

The 20lb. Meat Smoker (**Figure 1**) will handle 20lbs. of sausage using 35-38mm casings and has the capacity of smoking two hams and two pork shoulders simultaneously.

### Instructions

1. Place the thermometer in the door and preheat the smoker to 190°F with the vent closed. When 190°F is reached, load the sausage links into the smoker. The temperature will drop once loaded.
2. Dry the sausages in the smoker for 30–45 minutes.
3. Carefully open the smoker door and place the sawdust pan (filled with sawdust) on the heater element as shown in **Figure 2**.
4. When smoke begins to come out of the smokestack, lower the temperature to 165–170°F. The internal temperature of the meat needs to be at least 154°F.
5. Smoke the sausages for at least eight hours.
6. Turn the smoker *OFF*, and carefully remove the sausages.
7. Place the sausages into a refrigerator.

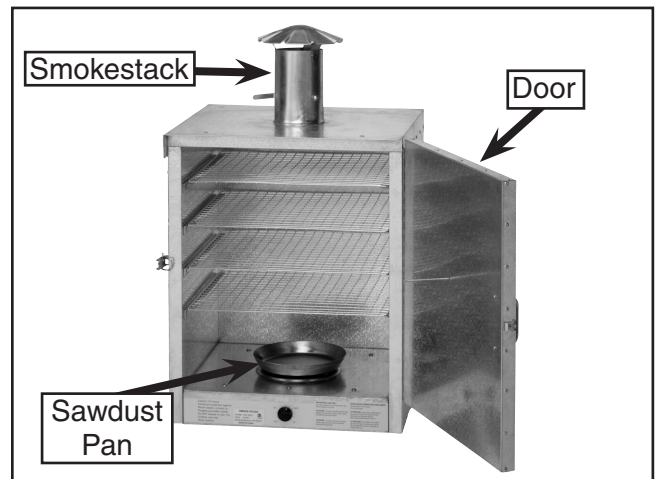
NOTE—All cook times and temperatures are general and differ from meat types, fat content and sausage size. Research credible sources for techniques and recipes before using your smoker.

### Cleaning & Sanitizing

1. Unplug the meat smoker!
2. Scrub the shelves, wooden dowels and sawdust pan with a sanitizing agent before and after every use, then rinse, dry and return to the smoker.



**Figure 1.** Model H6256 20lb. Meat Smoker.



**Figure 2.** Smoker door, smokestack, and sawdust pan.

	<p><b>⚠ WARNING</b> Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causing illness or death.</p>
--	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

3. Scrub the inside of the smoker with a sanitizing agent and wipe all grease and residue buildup.

## **!WARNING**

1. **DO NOT** touch hot surfaces with bare hands.
2. **DO NOT** put the cord, plug or heating element in water or other liquid.
3. **UNPLUG** the smoker before cleaning & sanitizing, and when not in use.
4. **WAIT** until the smoker has completely cooled before removing components.

### Model H6256 Parts List (Figure 3)

REF	PART #	DESCRIPTION
1	PH6256001	SMOKESTACK
2	PH6256002	CABINET
3	PH6256003	THERMOMETER
4	PH6256004	SAWDUST PAN
5	PH6256005	HEATER
6	PH6256006	HEATER BRACKET
7	PH6256007	CABINET BRACKET
8	PH6256008	POWER CORD
9	PH6256009	NUT
10	PH62560010	SCREW
11	PH62560011	WIRE SHELF
12	PH62560012	WOODEN DOWEL
13	PH62560013	TEMP SWITCH

Like all Grizzly products, the Model H6256 20 lb. Meat Smoker is covered by a one year warranty. Should any problems arise please call our customer service center at (570) 546-9663 or e-mail us at [techsupport@grizzly.com](mailto:techsupport@grizzly.com).



## **!WARNING**

When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

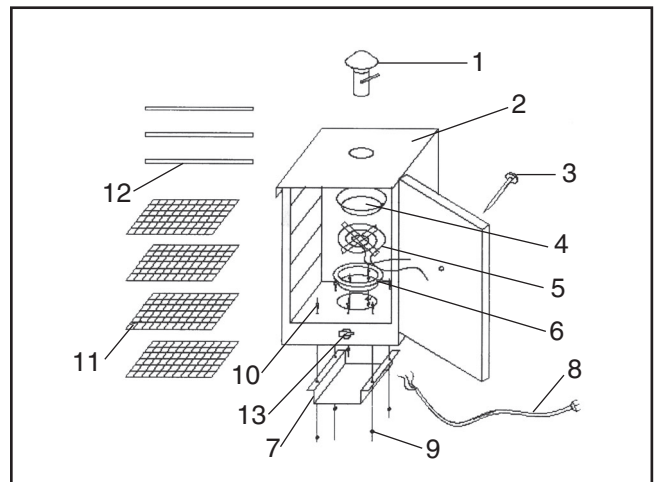


Figure 3. Model H6256 parts breakdown.

## **!WARNING**

Always fully cook/dehydrate/smoke all raw meat products. Raw meat harbors bacteria that causes illness or death.

COPYRIGHT © SEPTEMBER, 2004 BY GRIZZLY INDUSTRIAL, INC. REVISED MARCH, 2006 (PC)

**WARNING: NO PORTION OF THIS MANUAL MAY BE REPRODUCED IN ANY SHAPE OR FORM WITHOUT THE WRITTEN APPROVAL OF GRIZZLY INDUSTRIAL, INC.**

#CA6624 PRINTED IN CHINA